

Exploration on the Integration of Curriculum Ideological and Political Concept into the Teaching Design of "Culinary Raw Materials": A Case Study of Livestock and Poultry Raw Materials

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Abstract Comprehensively promoting curriculum ideological and political education is a strategic measure to implement the fundamental task of establishing moral integrity and educating people. Culinary raw materials is the core curriculum of culinary majors, which is rich in ideological and political elements. In this study, taking livestock and poultry raw materials as an example, the teaching design of integrating curriculum ideological and political education into culinary raw materials was investigated by sorting out its teaching contents and excavating its ideological and political elements. Taking livestock and poultry raw materials in *Teochew Cuisine Raw Materials* as an example, the teaching design of curriculum ideological and political education was conducted, aiming to provide some reference and guidance for curriculum ideological and political education of the curriculum.

Key words Culinary raw materials; Livestock and poultry; Curriculum ideological and political education; Ideological and political elements; Teaching design

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Curriculum ideological and political education is an important strategic measure for schools to implement the fundamental task of establishing moral integrity and educating people, and it is the innovation and sublimation of the educational curriculum concept in the new era^[1-2]. As the core curriculum of current culinary majors, culinary raw materials is a comprehensive curriculum integrating theory, practice and application^[3-5]. At present, in actual teaching, the effect of integrating curriculum ideological and political education into teaching is not obvious, and it is difficult to really play the hidden educational function led by the value of "educating people". Therefore, it is extremely urgent to tap the educational resources contained in the curriculum of culinary raw materials and forge a large number of socialist builders with tenacious will, firm patriotic feelings, excelsior craftsman spirit and firm road confidence, cultural confidence, political confidence and theoretical confidence. In this study, based on the concept of "great ideological and political education", the chapter on livestock and poultry raw materials was selected, and taking the professional knowledge of the overview and types of livestock and poultry raw materials as the main line, a teaching case of integrating ideological

and political education into the curriculum was designed to explore its corresponding ideological and political elements and integrate them into various teaching links, so as to achieve the teaching goal of establishing moral integrity and educating people. This study provides reference for the ideological and political construction of culinary raw materials and related curricula^[6-7].

Definition of the Teaching Dimension System of Curriculum Ideological and Political Education in *Culinary Raw Materials*

In order to define the dimension system of ideological and political education in the course of culinary raw materials, this study integrated the specific requirements of "development of Chinese students' core literacy" and the contents of *Guiding Outline of Curriculum Ideological and Political Construction in Colleges and Universities*, and summarized and integrated relevant ideological and political education materials contained in the teaching materials according to the teaching content of cooking materials, so as to implement the fundamental task of establishing moral integrity and educating people and meet the educational requirements of the new era and the core literacy requirements of the discipline^[8].

In "development of Chinese students' core literacy", the specific content includes three aspects, six major literacy and 18 basic points^[8]. It was found by analyzing the overall framework of "development of Chinese students' core literacy", the core literacy related to culinary raw materials science includes: humanistic background, scientific spirit, healthy life, responsibility and practical innovation. The specific connotation is shown in Fig. 2.

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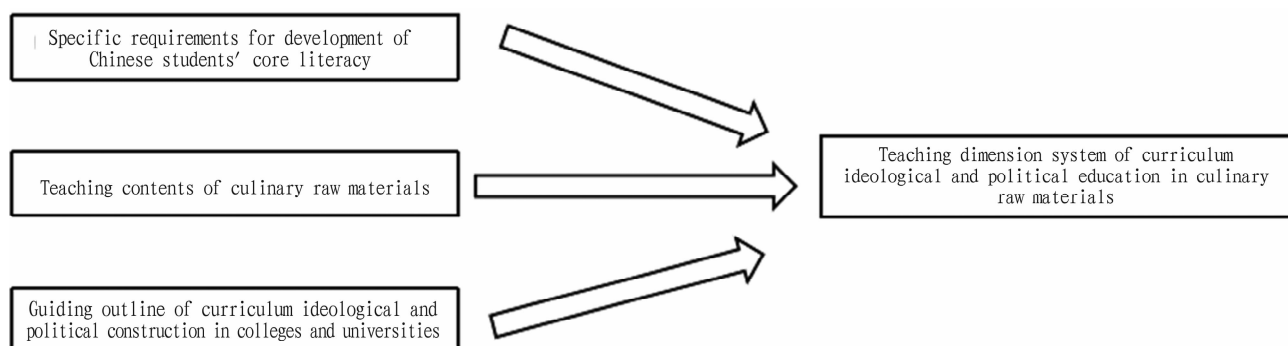


Fig. 1 Definition basis for teaching dimension system of curriculum ideological and political in culinary raw materials

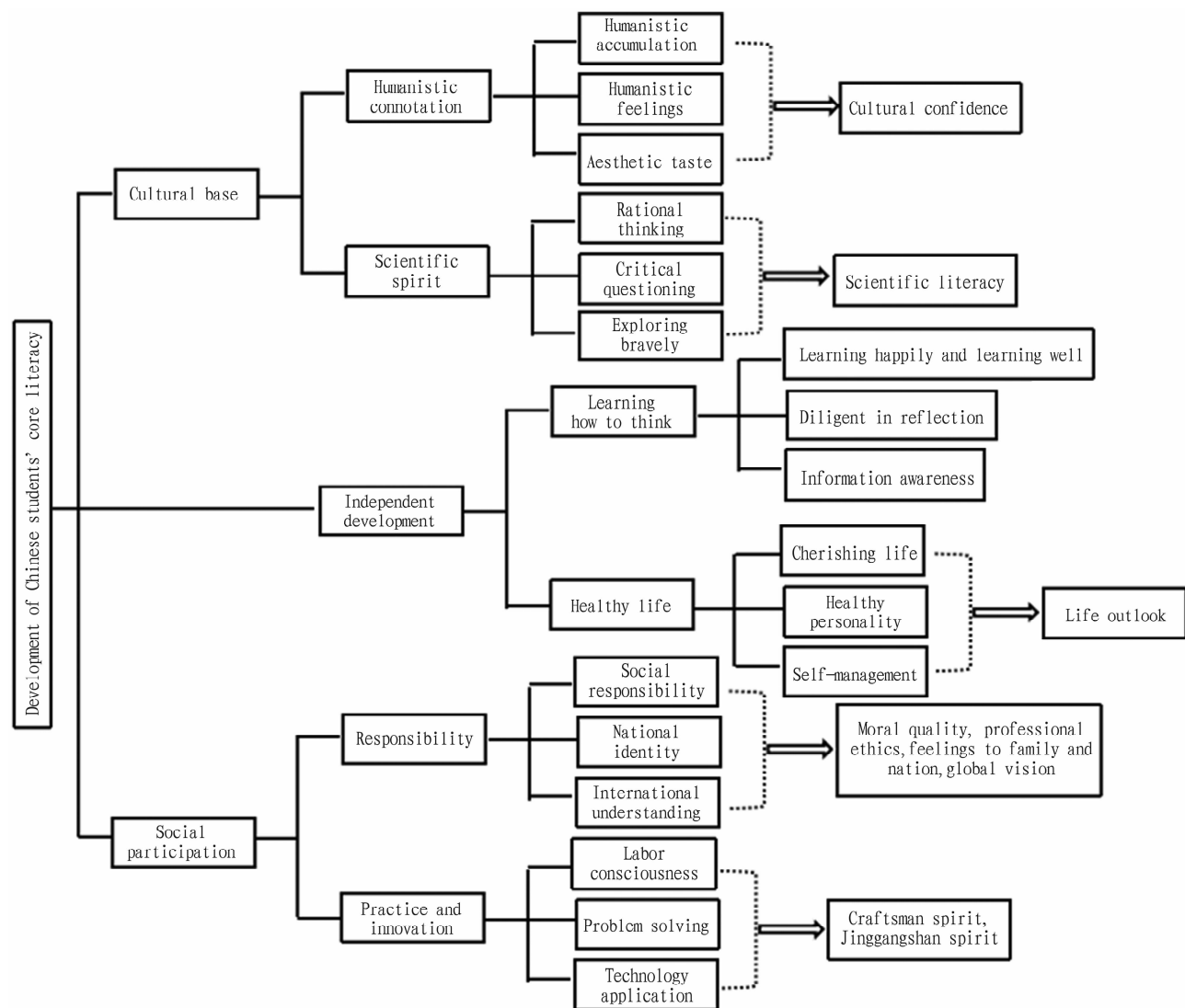


Fig. 2 The responding relationship between "development of Chinese students' core literacy" and culinary raw materials

Excavation of Ideological and Political Elements in the Chapter "Livestock and Poultry Raw Materials"

The teaching content of *Culinary Raw Materials* involved in this paper was based on the textbook *Teochew Cuisine Raw*

Materials. The book consists of eight chapters, including introduction, grain, fruit, livestock and poultry, aquatic products, medicinal and edible materials and auxiliary materials. In this study, we took livestock and poultry raw materials as an example to study the integration of ideological and political education into the teaching design of the curriculum *Culinary Raw Materials*.

Contents of "livestock and poultry raw materials"

Livestock and poultry raw materials are an important part of Chinese cooking. This chapter is divided into three parts. Firstly, the concept, tissue structure and uses of different parts of livestock and poultry raw materials are summarized, and their application in cooking, quality inspection and storage are emphasized to enhance students' awareness of food safety. Secondly, the quality characteristics, variety distinction and cooking application of several livestock raw materials are introduced in detail, and students' food safety awareness and professional ethics are improved through food safety incidents. Finally, the processing methods and market

situation of livestock and poultry meat products are introduced to lay the foundation for students' professional development.

Curriculum ideological and political elements of "livestock and poultry raw materials"

Livestock and poultry are the main raw materials for meat, which have a long cooking history. The curriculum integrates historical and cultural materials, promotes traditional culture, and stimulates patriotic feelings and self-confidence. Meanwhile, food safety cases are combined to strengthen legal education and enhance students' awareness of the rule of law, so that students can adhere to the bottom line of professional ethics.

Table 2 Ideological and political elements in the chapter on livestock and poultry

Chapter	Content	Ideological and political elements
Chapter 5: Poultry and Livestock	1. Overview of livestock and poultry raw materials (The development process of cooked food, "Butcher Ding's Dismembering Bulls")	Craftsmanship spirit, cultural confidence
	2. Types of livestock and poultry raw materials (Teochew Beef Hotpot, "Dengying beef")	Craftsmanship spirit, exploration and innovation
	3. Livestock and poultry products (Production of sausages and braised geese, and the chaos in the food market)	Craftsman spirit, professional ethics, dialectical materialism

Teaching Design of Integrating Ideological and Political Ideas into "Livestock and Poultry Raw Materials"

The teaching design of integrating ideological and political ideas into livestock and poultry raw materials was based on the overview of livestock and poultry raw materials and the professional

knowledge of various types. The curriculum ideological and political ideas were integrated into teaching cases, and corresponding ideological and political elements were excavated and integrated into various teaching links. Each case design was displayed in the form of a table, as shown in Table 3.

Design of teaching case 1: Overview of livestock and poultry raw materials

Table 3 Teaching case design of "overview of livestock and poultry raw materials"

Teaching theme	Overview of livestock and poultry raw materials
Textbook analysis	This lesson is selected from the first section of Chapter 5 of <i>Teochew Cuisine Raw Materials</i> published by Jinan University Press. Chapter 5 mainly talks about livestock and poultry. As an important raw material for daily cooking, livestock and poultry are the basic knowledge that cooking students must master, including the understanding, treatment and preservation of raw materials, and its related knowledge points are numerous and messy. The overview of livestock and poultry raw materials in this section can well sort out the content knowledge of livestock and poultry raw materials, and help to build a complete knowledge system, and provide professional guidance for students in cooking learning. It contains ideological and political elements, which can provide students with ideological and political education.
Learning situation analysis	After a period of professional study, students have mastered some basic cooking skills and learned more kinds of cooking materials. However, they have not learned much about livestock and poultry raw materials and lack professional knowledge, so they need to deepen their study of relevant knowledge.
Teaching objectives	① Students get to know the concept and nutritional components of livestock and poultry raw materials, and understand the functions of various tissue structures of livestock and poultry raw materials; ② students should be familiar with the classification of raw materials for livestock and poultry, identify the characteristics of each part, and make the best use of raw materials; ③ students should master the quality inspection and storage methods of livestock and poultry raw materials and improve food safety awareness; and ④ in the aspect of ideological and political education, students are subtly given more ideological and political insights.
Teaching methods	① Flipped classroom; Before class, the teacher instructs students to do a good job of data collection and preview the contents of this section by watching relevant videos on Superstar Learning Platform; ② multimedia teaching method; the teacher displays the knowledge of livestock and poultry intuitively and vividly through pictures and videos; ③ experimental method; under the guidance of the teacher, students observe and analyze fresh meat; and ④ discussion; in class, students discuss and answer the teacher's questions in groups.
Key teaching points and difficulties in teaching	① Key teaching points; Mastering the tissue structure, nutritional components, quality inspection and storage of livestock and poultry raw materials; ② difficulties in teaching; classification, identification and treatment of livestock and poultry raw materials.

(Continued)

(Table 3)

Teaching process

Teaching links	Teaching contents	Teacher's behavior	Teachers' behavior	Design intention	Connecting points with ideological and political education
Prelearning detection (5 min)	Introduction on types of livestock and poultry raw materials	The teacher raises questions about the concept of livestock and poultry raw materials to test students' preview results.	Students use what they have learned before class and the results of communication in WeChat group to answer the teacher's questions.	To test the results of students' study before class, and summarize common problems for students and solves them.	
Introduction of new lesson (10 min)	Concept and nutritional components of livestock and poultry raw materials	The teacher shows relevant pictures of livestock and poultry, and plays videos of livestock breeding in China.	Students carefully watch relevant pictures and videos, and follow the teacher into the new lesson.	Through pictures and videos, to stimulate students' interest in learning, mobilize their enthusiasm, and let them better enter the new lesson.	Craftsmanship spirit, cultural confidence, exploration and innovation, professional ethics, professional
Teaching of new lesson (60 min)	Tissue structure of livestock and poultry raw materials	Combining multimedia and books, the teacher explains the tissue structure characteristics of livestock meat, and shows the tissue structure models of typical livestock and poultry.	Students listen carefully and take notes appropriately to mark key points of the book, and observe tissue structure models.	Through the teacher's teaching and observation model, students can understand tissue characteristics of livestock and poultry raw materials more clearly and intuitively.	ideal
	Classification of parts of livestock and poultry	The teacher raises following question; How do students usually rough process chickens and ducks	Students discuss and answer; bloodletting-scalding-plucking-eviscerating-cleaning.	Let students connect with their daily life and integrate theory with practice.	
		The teacher raises following question; Have you ever heard of the story of Butcher Ding's Dismembering Bulls, and explains the meaning of the story to students.	Students answer the question and sum up their learning from the story.	To carry out relevant popular science for students, arouse admiration for craftsmen, and stimulate students' interest in learning and establish career ideals; to improve students' professional ethics.	
Quality inspection and storage of livestock and poultry raw materials	The teacher raises questions about the experiment on sensory inspection indexes of fresh meat, and guides students to analyze the anatomy of meat.	Students dissect fresh meat in groups.	After explaining relevant knowledge, students can intuitively understand the basis of meat inspection through hands-on experiments, which deepens their learning and memory, and consolidates what they have learned.		
	The teacher play videos about storage and preservation of livestock and poultry meat, and raises following question; How can we store and keep fresh livestock and poultry meat	Students should raise their hands to answer the question, taking the preservation and storage of domestic livestock and poultry meat as an example.	Let students connect with their daily life and integrate theory with practice.		
Cooking application of livestock and poultry raw materials	The teacher plays videos about the types of cooking techniques through multimedia, and asks; How many dishes are included in the ancient Manchu Han banquet, and What are the most commonly used cooking techniques.	Students should listen carefully, and recall the content and answer questions.	Recalling what they have learned, students are amazed at the scale of the ancient Manchu Han banquet and deepen their national pride.		

(Continued)

(Table 3)

Teaching links	Teaching contents	Teacher's behavior	Teachers' behavior	Design intention	Connecting points with ideological and political education
Summary after class and exercise consolidation (15 min)	Testing of learning results	The teacher guides students to review the knowledge content of this lesson by asking questions.	Students recall what they have learned and answer questions.	Students can effectively apply new knowledge and consolidate what they have learned in class by constantly answering questions.	
Extension after class	There are many growth stories of cooking masters on the Superstar learning platform, and students can watch and understand them by themselves after class.				Exploration and innovation, patriotism
Thinking questions and homework	Thinking about the concept and main nutritional characteristics of livestock and poultry raw materials, and telling the cooking stories of people around you.				Scientific literacy, ideals and conviction
Teaching reflection	Livestock and poultry raw materials are indispensable raw materials for dishes on people's dining tables. They are closely related to life, while the processing points are also numerous and complicated. Therefore, when teaching the content of this section, the teacher should pay attention to guiding students to think about problems with practice, verify their knowledge with hands-on experiments, and let students know the stories of cooking masters. The lesson achieved efficient teaching with students as the main body and guided students to think positively in combination with life practice. However, due to the lack of teaching time, the knowledge points in this section cannot be fully described, and the teaching time is lacking.				

Design of teaching case 2: Types of livestock and poultry raw materials

Table 4 Teaching case design of "types of livestock and poultry raw materials"

Teaching theme	Types of livestock and poultry raw materials
Textbook analysis	This lesson is selected from the second section of chapter 5 of <i>Teochew Cuisine Raw Materials</i> science published by Jinan University Press. This section is a concrete description of the types of livestock and poultry raw materials, which can help students to know the content knowledge of livestock and poultry raw materials in detail, master the quality characteristics and cooking application of poultry and livestock, and provide detailed guidance for students in cooking application.
Learning situation analysis	After a period of professional study, students have mastered some basic cooking skills and have a general understanding of the knowledge of livestock and poultry. However, the study of livestock and poultry raw materials is still less, and the knowledge is not detailed enough, so it is necessary to deepen the study of related knowledge.
Teaching objectives	① Students should be familiar with the quality characteristics of common livestock and poultry meat and master its cooking application; ② they should be familiar with the characteristics of common internal organs and miscellaneous materials of livestock and poultry, and master their cooking application; ③ after understanding the sales situation of livestock and poultry in the market, students can know their own career development and abide by the requirements of food laws and regulations; and ④ in the aspect of ideological and political education, students are taught as many ideological and political elements as possible imperceptibly, so that students can gain more ideological and political insights.
Teaching methods	① Flipped classroom; Before class, the teacher instructs students to do a good job of data collection, and watch relevant videos of Superstar Learning Platform to preview the contents of this section; ② multimedia teaching method; teachers show the knowledge of livestock and poultry intuitively and vividly through pictures, videos and other forms; ③ divergent association method; students use divergent thinking and combine their knowledge and experience to analyze the causes of some phenomena; and ④ discussion; in class, students discuss and answer questions raised by teachers in groups.
Key teaching points and difficulties in teaching	① Key teaching points; Quality characteristics of livestock and poultry meat and its cooking application; ② difficulties in teaching; Identification of various kinds of livestock and poultry meat.

Teaching process

Teaching link	Teaching contents	Teacher's behavior	Teachers' behavior	design intention	Connecting points with ideological and political education
Prelearning detection (5 min)	Introduction of common types of poultry and livestock	The teacher raises following question; What are the characteristics of common livestock and poultry raw materials, to test students' preview results.	Students use the results of general communication before class to answer the teacher's questions.	The results of students' study before class are summarized by the teacher to grasp students' preview situation.	

(Continued)

(Table 4)

Teaching link	Teaching contents	Teacher's behavior	Teachers' behavior	design intention	Connecting points with ideological and political education
Introduction of new lesson (10 min)	Quality characteristics of poultry and livestock	The teacher shows pictures of livestock and poultry, and summarizes the characteristics of common livestock and poultry.	Students watch related pictures and videos and enter the new lesson.	Students' interest in learning can be stimulated through pictures and videos.	Craftsmanship spirit
Teaching of new lesson (60 min)	Quality characteristics and cooking application of common livestock	<p>The teacher raises following questions: What is the local pig breed here; What are the characteristics of meat quality; How can pig breeds be classified</p> <p>The teacher teaches the identification and harm of brown meat essence.</p> <p>The teacher asks questions about the practice of "Dengying Beef" in Sichuan, and plays the video, so that students can summarize the techniques.</p> <p>The teacher asks questions about the different characteristics of different parts of beef, and introduces the development of Teochew beef hotpot.</p> <p>The teacher asks questions about recommended famous dishes of livestock and poultry in students' hometown.</p> <p>The teacher plays the video of yogurt making and explains the principles.</p> <p>The teacher analyzes fake cattle tripe, and students learn to distinguish true cattle tripe from false cattle tripe.</p>	<p>Students discuss and think in groups, share their life experiences with each other, and raise their hands to answer questions.</p> <p>Students listen carefully and take notes.</p> <p>After watching the video carefully, the students discuss the techniques used in groups; slicing and baking, and explain and summarize the characteristics of the dish.</p> <p>Students actively answer after thinking, and listen carefully.</p> <p>Students actively share representative dishes in their hometown.</p> <p>Students watch the video and ask questions.</p> <p>Students analyze the differences between true tripe and fake tripe with teachers, as well as the use motivation of merchants.</p>	<p>Let students connect with life experience, to stimulate their interest in learning.</p> <p>Students should understand the hazards of related drugs and strengthen their professional quality.</p> <p>Students admire the superb skills of Chinese cooking, and their cultural confidence is enhanced.</p> <p>To introduce relevant popular science for students, stimulate students' interest in learning and help them to establish career ideals.</p> <p>Students share famous dishes in their hometown to enhance their hometown pride.</p> <p>Through popular science, students can understand related research technology of cooking materials, exercise their thinking ability, and their scientific spirit is cultivated.</p> <p>To improve students' awareness of food safety and cultivate good character.</p>	<p>Craftsmanship spirit, cultural confidence, exploration and innovation, view of the rule of law</p>
Summary after class and exercise consolidation (15 min)	Testing of learning achievement.	The teacher combs the knowledge points in this section and asks students to complete the exercises after class.	Students recall knowledge and complete exercises.	Through exercises, students can consolidate what they have learned in class.	
Extension after class	There are cooking materials for livestock and poultry in	Superstar learning platform, and students can watch and understand them by themselves after class.			Exploration and innovation
Thinking questions and homework	The teacher raises questions about the quality characteristics of livestock and poultry raw materials, and asks the students to investigate and find out synthetic meat around you and complete the investigation report.				

(Continued)

(Table 4)

Reflection after class	The contents of this section are mainly common types of poultry and livestock, which are closely related to life and have strong application. The teacher pay attention to the expansion of cases and case analysis when teaching this section, so that students can firmly grasp the knowledge of this section and gain ideological and political understanding at the same time. However, due to students' narrow knowledge and biased understanding ability, teachers should explain based on students' characteristics.
Blackboard writing	Overview of livestock and poultry raw materials (1) Quality characteristics and cooking application of common livestock meat (2) Quality characteristics and cooking application of common poultry meat (3) Common livestock viscera and miscellaneous materials

Conclusions and prospects

At present, China's catering industry is booming. In order to meet people's requirements for high quality in the catering industry, the catering industry needs a large number of culinary professionals with craftsmanship spirit and high professional ethics to undertake the task of revitalizing and developing the industry. Therefore, it is very necessary to carry out ideological and political construction in the teaching process of culinary majors. As far as this curriculum is concerned, the ideological and political construction of the curriculum should be considered from many aspects in the subsequent teaching process. Teachers should constantly improve the ability of integrating ideological and political education into cooking teaching, attach importance to the combination of theory and practice of ideological and political elements, stimulate students' enthusiasm, and better realize the goal of talent training.

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